

Happy Hour

Available 11:00 – 5:00 Monday – Friday / Holidays excluded

Beverages

Imagery Pinot Noir 7

St. Francis Chardonnay 7 Kunde Sauv Blanc 7

Well Cocktails 7 (regular upcharges apply) • All Beers \$1 off

Happy Hour Fare \$7

Raw Oysters

Half Shell (3) Spicy Cocktail, Champagne-Chive Mignonette

Cooked Oysters

Maitre'D: (2) Parsley, Garlic, Butter

Casino: (2) Bacon, Leeks, Red Pepper, Manchego

BBQ: (2) Garlic-Barbecue Sauce

Crispy Calamari Chili Peppers, Harissa Aioli, Cocktail Sauce

¼ lb. House Ground Burger Cheddar, Aioli, Brioche Bun

Steamed Mussels Wine, Garlic, Butter, Chile Flakes

Blackened Snapper Taco Mango Salsa, Corn Tortilla

Truffle Pomme Frites Truffle Aioli

Crispy Chicken Cilantro Thai Chile Sauce

Bay Shrimp Cocktail Spicy Cocktail Sauce

Cheese & Charcuterie Plate

Warm Olives Nuts of the Day

Gelato Sorbet Dessert of the Day

Charcuterie & Cheese

Charcuterie & Cheese Board 32

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer Co., CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

Entrée Salads

Shanghai Chicken 20

Baby Lettuce, Napa Cabbage, Carrot, Almonds, Mandarins

Kaffir Lime Vinaigrette, Crispy Noodles

Bay Shrimp Louie 21 ~ Dungeness Crab 29 ~ Combo 32

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes

Cucumber Broccolini, Olives, Louie Dressing

Shellfish Cocktails: Brandied Caper Cocktail Sauce

Gulf Prawn 20 Bay Shrimp 15 Dungeness Crab 24

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerónes

Grilled Prawns 24 / Grilled Salmon 30 / Seared Ahi Tuna 25

Grilled Chicken Breast 19 Blackened Snapper 26

Oysters

Raw (please inquire for today's selection)

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Cooked (please inquire for today's selection)

Bar Fare

Soup of The Day Cup 7/ Bowl 10 French Onion Soup 12

Warm Marinated Olives 7

Nuts of the Day 7

Kale Salad 13

Green Goddess Dressing, Grana Padano, Bread Crumbs

Butter Lettuce Salad 14

Dried Figs, Pistachios, Pickled Onions, Shafts Bleu, Basil Vinaigrette

Little Gem Caesar 13

Grana Padano, Boquerónes, Croutons

Steak Tartare 20

Shallots, Capers, Worcestershire, Dijon, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Relish, Crostini

½ lb. House Ground Burger 19 ("Impossible" Vegan Burger) +2

Cheddar, Potato-Parmesan Aioli, Brioche Bun, Pommes Frites

Truffle Pommes Frites 14

Garlic, Grana Padano, Truffle Oil, Truffle Salt, Parsley, Truffle Aioli

Flatbread 17

Shaft's Bleu, Green Apple, Balsamic Braised Onion, Wild Arugula

Crispy Calamari 18

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Bread Crumbs

Peppered Burrata 16

Roasted Tomato Chutney, Fried Bread

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Fried Brussels Sprouts 14

Dijon, Grana Padano

Pork Belly 19

Bánh Mi Veg, Sambal Aioli, Vietnamese Fish Sauce Glaze, Peanuts

Grilled Spanish Octopus 22

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Spicy Gulf Prawns 21

Jalapeno & Calabrian Chiles, Garlic, Grilled Ciabatta

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber

Jalapeño, Wonton Crisps, Wasabi Tobiko

Ahi Tuna Sandwich 25

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun

Blackened Snapper Tacos 18

Mango Salsa, Cabbage, Avocado Cilantro Cream, Arbol Aioli

Beer / Cider

On Tap

The New Museum, Canary Current, Pilsner, Pt. Arena 8

Soft, Delicate, Distinct Freshness & German Hops 4.9 % ABV

Moonlight Brewing, Death & Taxes, Black Lager, Santa Rosa 8

Light Bodied, Crisp and Refreshing 5.3% ABV

Russian River, Happy Hops IPA, Santa Rosa 8

Immense Hop Aroma and Flavor 6.5% ABV

Seismic Brewing Hazy IPA, Sebastopol 8

Tropical Fruit Aromas, Big Citrus Flavors 6.7% ABV

Cooperage, Gonna Get Wet, Hazy Pale Ale, Santa Rosa 8

Tropical Fruit, Citrus, Honey Flavor 5.8% ABV

Lagunitas, Little Sumpin' Sumpin' IPA, Santa Rosa 8

Bubblegum, Pineapple, Light Cedar, Pine 7.5% ABV

Henhouse, Live & Let Polyhedron, DIPA Santa Rosa 8

Orange Pith, Sunny Delight, Fresh Pineapple 9.2% ABV

Sonoma Springs, Bake Shop, Cookie Cream Ale, Sonoma 8

Cream Soda for Adults, Oreo Cookie 6.0% ABV

Bottled

Corona, Mexico 6

Guinness Stout, Ireland 7

Amstel Light, Amsterdam 6

Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 6

Racer 5 IPA, Bear Republic Brewing, Healdsburg 7

Golden State Cider, Jamaica, Sebastopol 9

Ace Imperial Cider, Sebastopol 8

Nectar Hard Seltzer, Asian Pear, San Jose 6

Pliny The Elder, Russian River Double IPA, Windsor 15

Clausthaler, Non-Alcoholic Lager, Germany 6

Lagunitas, Non-Alcoholic IPA, Petaluma 6

Specialty Cocktails \$14

Hibiscus Margarita

El Jimador Tequila, Triple Sec, Lime, Hibiscus, Lava Salt Rim

Ginny From The Block

Benham Gin, Carrot Juice, Ginger Simple, Lemon Juice

Salt & Stone Bloody Mary

Hanson Organic Vodka, Prawn, Chile Salt Rim

Spellbound Sour

Redwood Empire Whisky, Citrus, Simple, Spellbound Petite Sirah

Raspberry Beret

Sonoma Brothers Vodka, Raspberry Simple, Lemon, Ginger Beer

Smokin' Hot

La Luna Mezcal, Arancello, Blood Orange, Lime, Jalapeno, Tajin Rim

Apple Cider Old Fashioned

High West Double Rye, Apple Cider Simple, Cherry Juice, Bitters

High Sierra Mule

Salted Caramel Stoli, Apple Pucker, Lime, Bitters, Ginger Beer

Martinis \$14

We Can't Elope

Hansons Habanero Vodka, Melon Liqueur, Lime, Tajin Rim

R.I.P. Jimi

Hendricks Gin, Olive Juice, Bleu Cheese Olives

Starry Night

Tito's Vodka, Lychee Puree, Cointreau, Butterfly Pea Ice, Lime

Pom Reader

Jamesons Orange, Pomegranate, Lime, Spiced Simple

Getting' Figgy With It

Coit Gin, Fig-Honey Simple, Lemon, Cardamom Bitters, Prosecco

I'm Your Huckleberry

Huckleberry Vodka, Chambord, Lemon

Squeeze The Day

Citrus Vodka, Limoncello, St. Germain, Lemon

Wines By the Glass

Sparkling & Champagne

6 Oz.

Villa Sandi, "Il Fresco" Prosecco, Italy

10

Lucien Albrecht, Brut Rose, France NV

12

Roederer Estate, Brut, Anderson Valley

16

White

6 Oz. 9

Oz.

Kunde, Sauvignon Blanc, Sonoma 2022

10

15

Cadre, Sauvignon Blanc, Edna Valley 2021

14

21

J Vineyards, Pinot Gris, California 2021

10

15

St. Francis, Chard, Sonoma 2021

10

15

Seamus, "Buena Tierra" Chard, RRV 2017

16

24

Dry Creek, Chenin Blanc, Clarksburg 2018

10

15

Rosé

6 Oz. 9

Oz.

Fathia, Pinot Noir, Carneros 2021

14

21

Red

6 Oz. 9

Oz.

Imagery, Pinot Noir, California 2021

12

18

Croix "Floodgate" Pinot Noir, RRV 2021

16

24

Muscardini, Sangiovese, Sonoma 2019

15

22

Seghesio, Zinfandel, Sonoma Valley 2021

12

18

Rock & Clay, Malbec, Dry Creek Valley 2017

12

18

Spellbound, Petite Sirah, California 2020

12

18

Pezzi King, Cabernet, Dry Creek Valley 2018

14

21

Round Pond, Cabernet, Napa 2021

16

24

Aperitif Cocktails

Aperol Spritz 13

Aperol, Prosecco, Soda, Bitters, Orange

Champagne Cocktail 13

Roederer Brut, Bitters, Sugar Cube, Lemon Peel